



Flour Tortillas

Ingredients

2 ½ C all purpose flour
½ C vegetable shortening
1 tsp salt
1 C warm water

Preparation

In the bowl of a stand mixer, combine the flour, shortening, and salt. With the paddle attachment, mix until crumbly, roughly 3-5 minutes. With the mixer running, slowly add warm water. Depending on the weather and humidity the dough may need more or less water than called for. Continue mixing until dough is smooth.

Divide the dough into 8 pieces for large tortillas or 16 for smaller ones. Roll them into a ball and place on a board, covered with a towel for at least 15 minutes, up to an hour.

On a lightly floured board, roll out each ball to a 10 inch circle for large tortillas, or 6-8 inches for smaller ones. Use parchment paper to stack them once rolled if not cooking right away.

Once ready to cook, heat a nonstick skillet or dry griddle to medium heat. Place the tortilla on the grill and cook until puffy and starts to brown, flip and cook on the other side. Place in a towel and wrap until ready to serve.